

INFORMATION FOR NEW AND REMODELED FOODSERVICE ESTABLISHMENTS INTERESTED IN OPERATING IN YADKIN COUNTY

1. Pay Plan Review Fee at Central Permitting Office \$200.00
2. Read: Rules Governing The Sanitation Of Foodservice Establishments, these rules can be accessed at www.deh.enr.state.nc.us/ehs/rules.
3. Complete the food establishment plan review application
4. Provide plans for the establishment that are drawn to scale and include a floors, walls and ceiling schedule. Equipment specification sheets and a menu must be included with the plans.
5. Franchised operations must contact Kevin Dodge at Kevin.dodge@ncmail.net or 919-715-8307.

If you have questions or comments contact Chuck Wood at 336-679-4244 or chuckwood@yadkincountync.gov

APPLICATION FOR FOOD SERVICE FACILITY

PLEASE COMPLETE THE ENTIRE APPLICATION – IF AN ITEM DOES NOT APPLY PLEASE NOTE N/A
RETURN APPLICATION TO:

Yadkin County Health Department
Environmental Health Section
P.O. Box 457
Yadkinville, NC 27055
336-679-4244 Phone
336-679-3352 Fax

PROPOSED FACILITY NAME: _____

PROPOSED LOCATION ADDRESS OF FACILITY: _____

NAME OF OWNER: _____

MAILING ADDRESS: _____

TELEPHONE: WORK _____ HOME _____
CELL _____ EMAIL _____

CONTACT PERSON (if other than owner) _____

MAILING ADDRESS: _____

TELEPHONE: WORK _____ HOME _____
CELL _____ EMAIL _____

TYPE OF ESTABLISHMENT:

_____ NEW

_____ EXISTING

_____ RESTAURANT

_____ FULL-SERVICE (multi-use utensils)

_____ LIMITED-SERVICE (single-service utensils)

_____ FOODSTAND

_____ MOBILE FOOD UNIT

_____ PUSHCART

_____ LIMITED FOODSERVICE (concession stand)

_____ OTHER, Please Specify _____

HOURS OF OPERATION:

SUN _____ MON _____ TUES _____ WED _____ THURS _____ FRI _____ SAT _____

MEALS SERVED:

BREAKFAST _____ LUNCH _____ DINNER _____

SEATING CAPACITY: _____

PROJECTED START DATE OF CONSTRUCTION _____

PROJECTED COMPLETION DATE _____

TYPES OF SERVICE - CHECK ALL THAT APPLY:

SIT DOWN MEALS _____

TAKE-OUT _____

CATERING _____

OTHER, PLEASE EXPLAIN: _____

SEWAGE DISPOSAL:

_____ MUNICIPAL / CITY

_____ SPETIC TANK SYSTEM

WATER SOURCE:

_____ MUNICIPAL / CITY

_____ PRIVATE WELL

_____ COMMUNITY WELL

CHECK CATEGORIES OF FOOD TO BE PREPARED AND SERVED:

_____ MEATS

_____ SEAFOOD

_____ POULTRY

_____ BAKERY ITEMS (pies, cakes, breads)

_____ VEGETABLES

_____ OTHER (Please explain) _____

COLD STORAGE: List number of units and total cubic feet.

WALK-IN COOLER _____

WALK-IN FREEZER _____

REACH-IN REFRIGERATOR(S) _____

REACH-IN FREEZER(S) _____

THAWING:

PLEASE DESCRIBE HOW POTENTIALLY HAZARDOUS FOODS (PHF) WILL BE THAWED:

REFRIGERATION _____

RUNNING WATER (less than 70°F) _____

COOKED FROZEN _____

MICROWAVE _____

HOLDING

HOW WILL POTENTIALLY HAZARDOUS FOOD (PHF) BE MAINTAINED AT 135°F OR ABOVE DURING HOLDING FOR SERVICE

INDICATE TYPE AND NUMBER OF UNITS: _____

HOW WILL COLD PHF BE MAINTAINED AT 45°F OR BELOW DURING HOLDING FOR SERVICE?

INDICATE TYPE AND NUMBER OF UNITS: _____

COOLING

HOT FOODS MUST BE COOLED FROM 135°F TO 70°F IN 4 HOURS AND THEN TO 45°F IN 2 HOURS FOR A TOTAL COOL TIME NOT TO EXCEED 6 HOURS.

DESCRIBE HOW THE COOLING PROCESS WILL BE HANDLED: _____

FOOD PREPARATION PROCEDURES

If your company has developed food preparation procedures, they should be submitted with the application.

PRODUCE PREPARATION

ALL PRODUCE MUST BE WASHED AND RINSED PRIOR TO USE.

IS THERE A FOOD PREP SINK FOR WASHING?

YES _____ NO _____

WILL THIS PREP SINK BE USED FOR OTHER OPERATIONS?

YES _____ NO _____

INCLUDE TIME OF DAY AND FREQUENCY OF PRODUCE PREPARATION AND MENU ITEMS THAT CONTAIN PRODUCE. _____

SEAFOOD PREPARATION PROCEDURE

- Will seafood be washed, rinsed or otherwise handled prior to use? Yes ____ No ____
- Is there a location used for washing, rinsing or handling seafood? Yes ____ No ____
- Will it be used for other operations? Yes ____ No ____

Indicate location of seafood washing or handling (cutting, marinating, shelling, shucking, etc.) equipment and describe the procedure. Include time of day and frequency of seafood preparation, and menu items that contain seafood. _____

POULTRY PREPARATION PROCEDURE

- Will poultry be washed, rinsed or otherwise handled prior to use? Yes ☐ No ☐
- Is there a location used for washing, rinsing or handling poultry? Yes ☐ No ☐
- Will it be used for other operations? Yes ☐ No ☐

Indicate location of poultry washing or handling (cutting, marinating, etc.) equipment and describe the procedure. Include time of day and frequency of poultry preparation, and menu items that contain poultry. _____

PORK AND/OR RED MEAT PREPARATION PROCEDURE

- Will meat be washed, rinsed or otherwise handled prior to use? Yes ☐ No ☐
- Is there a location used for washing, rinsing or handling pork and/or red meat? Yes ☐ No ☐
- Will it be used for other operations? Yes ☐ No ☐

Indicate location of pork / red meat washing or handling (cutting, marinating, aging, etc.) equipment and describe the procedure. Include time of day and frequency of pork and/or red meat preparation, and menu items that contain pork / red meat.

Provide total square feet of shelf space dedicated to dry storage: _____

Where will dry goods be stored? _____

Will ice be made on premises? _____ or purchased _____

Water heater make and model: _____

Water heater storage capacity: _____ gallons.

Water heater recovery rate (gallons per hour at 100°F temperature rise): _____ gallons per hour. (See Heater Calculation Worksheet – page 9 to calculate recovery rate needed).

GENERAL

- Describe the procedure of how cooking equipment, cutting boards, counter tops and other food contact surfaces that cannot be submerged in sinks or put through a dishwasher will be cleaned and sanitized? _____

- Describe location and type (drainboards, wall-mounted or overhead shelves, stationary or portable racks) of air drying space? _____

- Provide total square feet of air drying space: _____

GARBAGE HANDLING / DISPOSAL

- Will garbage be stored inside? Yes _____ No _____
- Provision for garbage disposal: Dumpster _____ Compactor _____
- Provision for cleaning dumpster / compactor: On-site _____ Off-site _____
- Describe location for storage of recyclables: (cooking grease, cardboard, glass, etc.)

CLEANING FACILITIES / CHEMICAL STORAGE

- Location of mop / broom storage _____
- Size of can wash / mop sink _____
- Indicate location of cleaning / chemical system and chemical storage:

INSECT AND RODENT

- Are all outside doors self-closing with rodent-proof flashing? Yes _____ No _____
- How is fly protection provided on outside doors?
Self-closing Door _____ Fly Fan _____ Screen Door _____

- How is fly protection provided on windows?

Self-closing _____ Fly Fan _____ Screening _____

- Indicate location of insecticide / rodenticide storage: _____

OTHER

- Location of clean linen storage: _____

- Location of dirty linen storage: _____

EMPLOYEE AREA

Is space provided for employee's personal items? Yes _____ No _____

If so, describe location: _____

FINISH SCHEDULE

Indicate floor, wall and ceiling finishes (i.e., quarry tile, stainless steel, vinyl coated acoustic tile)

Area	Floor	Base	Walls	Ceiling
Kitchen				
Bar				
Food Storage				
Dry Storage				
Toilet Rooms				
Dressing Rooms				
Garbage & Refuse Storage				
Mop Service Basin Area				
Other				
Other				

Check the appropriate box for indicating equipment drains:

Plumbing Fixtures	Indirect Waste			Direct Waste
	Floor Sink	Hub Drain	Floor Drain	
Dishwasher				
Garbage Grinder				
Ice Machine				
Ice Storage Bins				
Food Prep Sinks				
Utensil/Pot Wash Sinks				
Steam Tables				
Dipper Wells				
Refrigeration				
Potato Peeler				
Other				
Other				
Other				

DISHWASHING FACILITIES

HAND DISHWASHING

- Number of sink compartments: _____
- Size of sink compartments (inches): Length: _____ Width: _____ Depth: _____
- Length of drainboards (inches): Right: _____ Left: _____
- What type of sanitizer will be used? _____

MECHANICAL DISHWASHING

- Will a Dishmachine be used? Yes _____ No _____
- Dishmachine manufacturer and model: _____

- Type of sanitization: Hot water (180°F) _____
Chemical: Chlorine _____
Quaternary Ammonia _____

WATER HEATER SIZING

Water Heater Calculation Worksheet					
Equipment	Quantity	Times	Size		GPH
One-Comp. Sink (See Note)		X	x x	=	
Two-Comp. Sink (See Note)		X	x x	=	
Three-Comp. Sink (See Note)		X	x x	=	
Four-Comp. Sink (See Note)		X	x x	=	
One-Comp. Prep Sink		X	5 GPH	=	
Two-Comp. Prep Sink		X	10 GPH	=	
Three-Comp. Prep Sink		X	15 GPH	=	
Three Comp. Bar Sink (See Note)		X	x x	=	
Four Comp. Bar Sink (See Note)		X	x x	=	
Hand Sink		X	5 GPH	=	
Pre-Rinse		X	45 GPH	=	
Can Wash		X	10 GPH	=	
Mop Sink		X	5 GPH	=	
Dishmachine		X	GPH=70% of "Final Rinse Usage"	=	
Cloth Washer		X	145 GPH	=	
Hose Reel		X	5 GPH	=	
Other Equipment		X		=	
Other Equipment		X		=	
Gallons per hour (GPH) Recovery Rate needed (based on 100°F temperature rise)				TOTAL	

Note: GPH Calculation for Sinks	$\text{GPH} = (\text{Sink size in cu. in.}) \times (7.5 \text{ gal./cu.ft.}) \times (\# \text{ compartments} \times .75 \text{ capacity})$ 1,728 cu. in./cu.ft
Short version for above	$\text{GPH} = (\text{Sink size in cu.in}) \times (\# \text{ compartments}) \times (.003255/\text{cu.in.})$ Example: (24" x 24" x 14") x (3 compartments) x (.003255) = 79 GPH

CONSTRUCTION GUIDELINES

The following comments are minimum basic considerations for new and remodeled, medium-sized foodservice facilities. Other standards may apply.

WATER AND SEWER SERVICES

Any construction involving the use of a well or a private sewage disposal system must be approved separately by the Well and/or Septic Tank Section of this office. *North Carolina General Statutes* requires that prior to obtaining a building permit or initiating construction, a Construction Authorization must be issued by the Surry County Environmental Health Division.

WATER SUPPLY

When a private water supply is used, the well must meet current Well Construction Standards, Public Water Supply Standards, and Division of Environmental Health Standards.

SEWAGE DISPOSAL

All wastes defined as sewage must be disposed of in a municipal sewage system or in an onsite sewage collection, treatment and disposal system meeting the rules governing such systems, 15A NCAC 18a .1900.

MENU

A menu or list of foods and drinks to be served in your restaurant must be submitted with the floor plans and the other information required herein. This menu does not have to be the exact menu to be used to open. The menu should include all basic types of foods to be served, you should note any foods that will come to the site fully prepared and ready to be cooked or be consumed. Examples of this would be: (1) chicken products that are washed, trimmed frozen, breaded and ready to be cooked; (2) produce that has been washed, cut, sliced and ready to be used; (3) bakery products that are ready to be thawed and cooked, reheated and/or consumed. If the drinks are to be served in bottles or some other way that requires no preparation or handling, please note this fact also.

KITCHEN LAYOUT

The kitchen design should be such that delivery of goods to the kitchen and the return of soiled utensils from the dining room do not interfere with food preparation operations. The location of storage areas near delivery entrances and the location of dishwashing facilities near the doorways returning to the kitchen from dining areas should be considered. Work aisles should be at least 36 inches wide. Traffic aisles should be at least 48 inches wide.

EQUIPMENT

Every item of food service equipment must meet or equal the applicable *National Sanitation Foundation (NSF)* standards concerning the construction of the equipment. Any equipment that is not *NSF* listed must be accompanied by documentation from the manufacturer that certifies how the equipment is built in compliance with *NSF* standards prior to being evaluated for compliance. Food contact surfaces such as salad bar tops, work tables, cutting boards or similar equipment must be constructed so as to be smooth, easily cleaned and corrosion resistant. Only non-toxic materials are acceptable such as stainless steel, phenolic resin, or marble. Only wood, such as "rock" maple, meeting the *NSF* standard, is acceptable for chopping boards or bakers tables.

EQUIPMENT INSTALLATION

All food service equipment must be installed in accordance with or equal to the standards and procedures as set forth by *NSF*. These procedures are illustrated on the publication *INSTALLATION MANUEL FOR FOOD SERVICE EQUIPMENT* developed by *NSF*. All items should be mounted on sanitary casters or six-inch legs with sanitary feet. It is suggested that as many items as possible be mobile to assist in routine cleaning. All splashbacks should be either three inches away from adjacent walls to avoid any dark enclosed areas which might encourage the harborage of vermin or splashbacks can be sealed to the wall with an approved silicone or similar caulking material.

PLUMBING

All plumbing pipes and gas line installations are to be installed within a wall, below the floors, or above the ceiling. The installation is to be in accordance with all appropriate codes at each service connection, so as not to interfere with cleaning. All openings must be sealed smoothly and be easily cleanable.